



GF gluten-free, VG vegan, VT vegetarian and dairy-free options available

a 20% service charge will be added to all checks

- PASTRY BASKET** 18
croissant, pain au chocolat, danish, coffee cake, lemon poppyseed poundcake, madeleine, scones
- BRIOCHE FRENCH TOAST** 19
orange banana marmalade, almond cream, whipped ricotta
- PANCAKES** 19
mixed berry compote, orange diplomat creme
- TWO EGGS ANY STYLE*** 19
homestyle potatoes, choice: sausage or bacon & toast
- EGG WHITE OMELETTE*** VT 19
cherry tomato, avocado, kale, goat cheese, fresh herbs. served with breakfast potatoes
- THE BETSY BREAKFAST SANDWICH*** 19
maple glazed chicken sausage, sunny egg, pepperjack cheese, chili guava jam
- SMOKED SALMON BAGEL*** 21
cream cheese, capers, pickled red onion, cucumber, dill
- NY DELI SANDWICH*** 19
everything bagel, chive omelette, heirloom tomatoes, ny cheddar
ADD bacon 5 / ham 5 / chicken sausage 5
- STEAK & EGGS*** 32
hanger steak, 2 eggs, breakfast potatoes, hollandaise

POPOVER BENEDICT* 21
popover filled with creamed spinach, ham, gruyere cheese, poached egg, smoked bacon, hollandaise sauce. Served with breakfast potatoes

- AVOCADO TOAST** VT 19
7 grain bread, feta cheese, sprouts, lemon zest
ADD two eggs 8 / smoked salmon 12 / grilled shrimp 16
- SHAKSHUKA** 19
piquillo pepper & heirloom tomato stew, baked eggs, grilled filone
- BOUCHER BURGER*** 25
cheddar cheese, spiced onion rings, black pepper bacon, pickled jalapeños, BBQ sauce. served with hand-cut fries
- VEGGIE BURGER** VT 23
black bean, quinoa, avocado, tomato, pepper jack cheese, barbecue sauce. served with hand-cut fries
- THE BETSY CUBAN SANDWICH** 22
ham & pork OR roasted chicken, swiss cheese, pickles, jalapeño, mayonnaise, yellow mustard. served with hand-cut fries
- CRISPY BLACK GROUPER TACOS** 21
chili aioli, cabbage slaw, spicy tomatillo salsa

THE GRILL

We proudly source our Beef from Allen Brothers in Chicago who have specialized in Prime Dry Aged Beef since 1893. We cannot guarantee steaks cooked Medium Well and above.

- 8 OZ FILET MIGNON*** 59
- 16 OZ NEW YORK STRIP*** 69
- 12 OZ FILET MIGNON*** 79
- 10 OZ WAGYU SKIRT STEAK*** 68
- SAUCES** 5
steak sauce • jalapeño chimichurri • peppercorn-armagnac

- LTSS MIMOSA** 16
- HOUSE-MADE BLOODY MARY** 17

SIDES

- GRILLED ASPARAGUS, LEMON OIL** GF VT 14
- LOCAL HEIRLOOM TOMATO SALAD** GF 11
- JALAPEÑO POTATO PUREE** VT 14
- HEN OF THE WOODS MUSHROOMS** GF VG 15
- HAND-CUT PARMESAN & TRUFFLE FRIES** VT 12
- GARLIC SPINACH FONDUE** GF 14
- BACON OR SAUSAGE OR HAM** 9
- BREAKFAST POTATOES** 6

SALADS

- POKE BOWL*** 32
tuna, king salmon, yellowtail, avocado, cucumber, ginger, ponzu, shiso, radishes, sushi rice
- CHOPPED VEGETABLE** GF VT 18
baby mixed greens, hearts of palm, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing
- HEARTS OF PALM & KALE SALAD** GF VG VT 21
watercress, avocado, cucumber, jalapeño lime dressing

- CAESAR SALAD** VT 18
baby gem lettuce, pecorino rustic croutons
ADD grilled chicken 10 / grilled shrimp 16 / grilled salmon* 16 / seared tuna* 16 / steak* 18
- WATERMELON & HEIRLOOM TOMATO** GF VG VT ... 16
feta, mint, serrano peppers, pomegranate vinaigrette

* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

expect no more,
this is happiness



LT STEAK AND SEAFOOD BEVERAGE



#thebetsyhotel

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COCKTAILS 17 / EA

HEMINGWAY DAIQUIRI

rum, maraschino, grapefruit, lime

LAVENDER MULE

vodka, ginger beer, lemon, lavender bitters

ROSÉ SANGRIA

grapefruit juice, rosé wine, grand marnier, lemon juice, fresh strawberries, raspberries, blueberries, blackberry, pineapple, mango

PEACH FIZZ

giffard crème de pêche (peach), prosecco, club soda, sliced peach, fresh mint

MIAMI MARGARITA

tequila, kiwi, jalapeño, orange bitters, agave syrup

CHERRY MANHATTAN

bourbon, sweet vermouth, cherry bitters

BY THE GLASS

SPARKLING

GLASS / BOTTLE

BRUT ROSÉ 15 / 60
Francois Montand, France

PROSECCO 12 / 48
Le Coulture, Italy

CHAMPAGNE 25 / 100
Pommery, France

ROSÉ

GLASS / BOTTLE

BODEGAS BORSAO 13 / 52
Spain

FONT FREYE, LA GORDONNE 15 / 55
Cotes de Provance, France

WHITE

PINOT GRIGIO 12 / 47
Cielo, Italy

SAUVIGNON BLANC 16 / 64
Astrolabe, New Zealand

SANCERRE 17 / 68
Langlois Chateau, France

ALBARINO 15 / 56
Paco & Lola, Spain

CHARDONNAY 18 / 72
Sonoma Cutrer, Russian River Valley, CA

RED

PINOT NOIR 16 / 72
Benton Lane, Willamette Valley, OR

CABERNET SAUVIGNON 18 / 72
Slingshot, Napa Valley, CA

SUPER TUSCAN 21 / 84
Grilli, Tuscany, Italy

RHONE BLEND 19 / 76
Kokomo Cuvee, North Coast, CA

MALBEC 12 / 48
Altocedro, Mendoza, Argentina



WINE LIST

Please take a photo of the QR code on the left to see our full wine list

BEER

CAN & BOTTLE 8 / EA

AMSTEL LIGHT CIGAR CITY, JAI ALAI
Amsterdam *IPA, Tampa*

STELLA ARTOIS
Belgium

FUNKY BUDDHA, FLORIDIAN
Heffeweizen, Miami

WYNWOOD BREWING, LA RUBIA
Blonde, Miami

DRAFT

BETSY ROSA 9

CITRUS ROAD IPA 9

GOLD MAN ALE 9

NON ALCOHOLIC

ACQUA PANNA, 1L / PELLEGRINO, 1L 9

DRAGONFRUIT MULE 12
D3 juice, lime & ginger beer

PINK SANGRIA 12
D3 juice, blood orange, kiwi & orange juice

COLD PRESSED JUICE 11 / EA

K8
kale, spinach, chard, celery, bok choy, parsley, apple, lime

D3+
dragonfruit, pineapple, coconut, ginger

A3+
apple, carrot, lemon, ginger